



Herby Sirloin Tip & Baby Broccoli Salad

with Roast Potato, Fetta & Olives

GOURMET

Grab your Meal Kit with this symbol



Potato



Brown Onion



Baby Broccoli



Rosemary



Garlic



Snacking Tomatoes



Parsley



Salad Leaves



Balsamic Glaze



Pine Nuts



Premium Sirloin Tip



Dijon Mustard

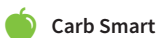


Kalamata Olives



Fetta Cubes

Prep in: 25-35 mins
Ready in: 45-55 mins



Cooking a gourmet meal doesn't take hours or fancy equipment - the key is to start with great ingredients. Whip up this tender sirloin steak with a tasty herby coating, plus a textural treat of a salad and you'll be calling yourself a gourmet chef in no time!

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
brown onion	1	2
baby broccoli	1 bunch	2 bunches
rosemary	2 sticks	4 sticks
garlic	2 cloves	4 cloves
premium sirloin tip	1 small packet	1 large packet
Dijon mustard	1 packet (15g)	2 packets (30g)
snacking tomatoes	1 punnet	2 punnets
kalamata olives	1 packet	2 packets
parsley	1 bag	1 bag
salad leaves	1 small bag	1 medium bag
balsamic glaze	drizzle	drizzle
pine nuts	1 medium packet	1 large packet
fetta cubes	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2452kJ (586Cal)	340kJ (81Cal)
Protein (g)	46.7g	6.5g
Fat, total (g)	26.3g	3.6g
- saturated (g)	7.7g	1.1g
Carbohydrate (g)	38.6g	5.3g
- sugars (g)	16.7g	2.3g
Sodium (mg)	977mg	135mg
Dietary Fibre (g)	12.1g	1.7g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a drop?

We recommend pairing this meal with Cabernet Sauvignon or Merlot.



Roast the potato & onion

- Preheat the oven to **220°C/200°C fan forced**. Cut **potato** into bite-sized chunks. Cut **brown onion** into wedges.
- Place prepped **veggies** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast for **25-30 minutes**.



Get prepped

- While the veggies are roasting, trim the ends of **baby broccoli** and slice in half lengthways. Pick and finely chop **rosemary**. Finely chop **garlic**.
- In a small bowl, combine **rosemary**, **garlic** and a generous pinch of **salt** and **pepper**.
- See Top Steak Tips' (below)**. Pat **premium sirloin tip** dry with a paper towel, then drizzle with **olive oil** and season with **salt** and **pepper**.



Cook the sirloin

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When the oil is hot, add **premium sirloin tip** and sear until browned, **1 minute** on all sides.
- Transfer to a second lined oven tray. Spread with **Dijon mustard**, sprinkle with the **garlic-rosemary mixture** and press to coat.
- Roast for **17-22 minutes** for medium, or until cooked to your liking. Remove from the oven and cover with foil to rest for **10 minutes**.

TIP: The meat will keep cooking as it rests!



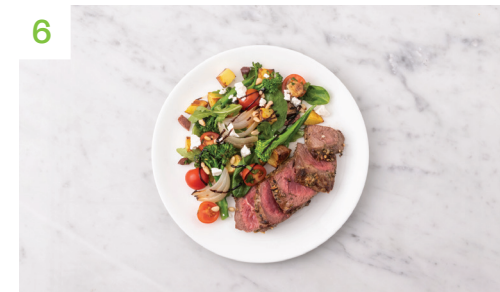
Cook the baby broccoli

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli**, tossing, until tender, **5-6 minutes**. Remove from the heat, then season. Set aside.



Make the salad

- Halve **snacking tomatoes**. Roughly chop **kalamata olives** and **parsley**.
- In a medium bowl, combine **salad leaves**, **tomatoes**, **olives** and **parsley**. Just before serving, drizzle with **olive oil**, then add the slightly cooled **baby broccoli** and roasted **veggies**. Gently toss to combine.



Serve up

- Slice herby sirloin tip. Divide the sirloin and baby broccoli salad between plates, spooning any resting juices over the sirloin.
- Drizzle **balsamic glaze** over the salad. Sprinkle with **pine nuts** and crumble over the **fetta cubes** to serve. Enjoy!

Top Steak Tips!

- Use paper towel to pat steak dry before seasoning.
- Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
- For ultimate tenderness, let steak rest on a plate for 10 minutes before slicing.

We're here to help!

Scan here if you have any questions or concerns

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